



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rental Info, Policies & General Information

### The Garrison Banquet / Conference Hall Rental Fees

<i><b>Monday - Friday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Blue Heron Ballroom	\$400.00	\$1,500.00
Blue Heron A / B (Daytime)	\$250.00	\$800.00
Blue Heron A / B (Fri. Evening)	\$600.00	\$1,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

<i><b>Saturday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Blue Heron Ballroom	\$1,700.00	\$4,500.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

<i><b>Sunday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Blue Heron Ballroom (After 5pm)	\$1,200.00	\$3,000.00
Blue Heron A / B (After 5pm)	\$600.00	\$1,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Patio (Ceremony Only)	\$400.00	N/A
Bunker	\$125.00	\$600.00

**Please Note:** Blue Heron Ballroom, Blue Heron A/B, and Patio are utilized for brunch on Sundays and not available any earlier than 5pm on any given Sunday.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rental Info, Policies & General Information

### **The Garrison's Meeting / Banquet Facilities:**

5,436 sq. ft. of great space for weddings, banquets, conference, large & small meetings

5 function rooms and welcoming lobby area

Complimentary Hi-Speed Internet Access

### **Equipment & Service:**

Availability for all events: flipcharts, easels, LCD projectors,

Wireless lavalier microphone, podium microphone,

Wireless hand held microphone, VCR, DVD player, screens,

32 inch monitor, AV carts, white boards, staging with step, & dance floor

### **Catering:**

Your professional catering & banquet staff dedicated to providing excellent food & service

<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft.</i>	<i>Banquet</i>	<i>T/S</i>	<i>Classroom</i>	<i>U/S</i>
Blue Heron Ballroom	78 x 50'	3,900	350	400	170	78
Blue Heron A	40' x 50'	2,171	180	240	70	40
Blue Heron B	36' x 50'	1,937	130	160	68	32
Gates	25' x 25'	663	50	62	24	20
Lawrence	26' x 25'	664	50	62	24	20
Bunker			72	100	40	34
Gazebo	Outdoors					
Patio	Outdoors					

**Please Note:** Seating capacities may vary due to configuration of room setups

Maximum number of 310 guests may be seated when utilizing Gates Room for overflow dining with buffet service set up in the lobby area.

Maximum number of 260 guests may be seated in the Blue Heron Ballroom with buffet service setup in ballroom with no head table or head table set up on dance floor.

Gates Room may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 200 or more.

Lobby area may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 300 or more.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rental Info, Policies & General Information

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### Main Lodge Banquet / Conference Hall Rental Fee

<i><b>Monday - Friday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Roosevelt Ballroom	\$300.00	\$1,000.00
Roosevelt Ballroom (Fri. Evening)	\$600.00	\$1,500.00
Theodore Room	\$200.00	\$800.00
Theodore Room (Fri. Evening)	\$300.00	\$1,000.00
Harrison Board Room	\$75.00	\$100.00
Sycamore Room	\$75.00	\$200.00
Lawrence Creek Room	\$75.00	\$100.00
<i><b>Saturday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Roosevelt Ballroom	\$800.00	\$2,000.00
Theodore Room	\$350.00	\$1,000.00
<i><b>Sunday</b></i>	<i><b>Rental Fee</b></i>	<i><b>Food &amp; Beverage Minimum</b></i>
Roosevelt Ballroom	\$500.00	\$1,000.00
Theodore Room	\$300.00	\$1,000.00



## The Lodge

### The Lodge: Meeting /Banquet Facilities

*3,178 sq. ft. of great space for weddings, banquets, conference, large & small meetings  
5 function rooms plus pre-function area  
Complimentary Hi-Speed Internet Access*

### Equipment & Service

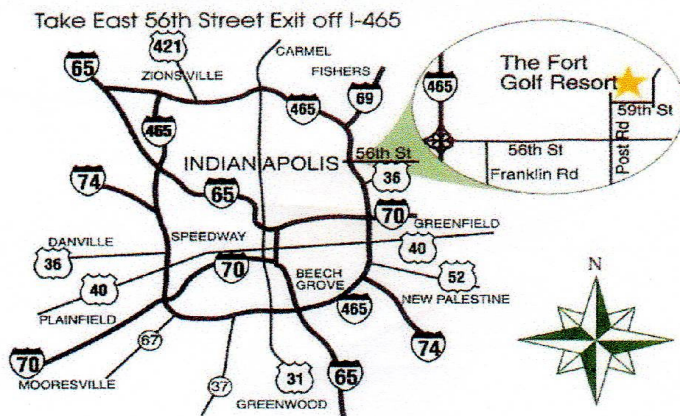
*Availability for all events: flipcharts, easels, LCD projector,  
wireless lavalier microphone, podium microphone,  
wireless hand held microphone VCR, DVD player, screens  
32 inch monitor, AV carts, white boards, staging with step and dance floor*

### Catering:

*Your professional catering & banquet staff dedicated to providing excellent food and service*

ROOM	Dimensions	Sq. Ft.	Banquet	T/S	Classroom	U/S
Theodore's	26' x 22'	572	50	55	40	24
Roosevelt	63' x 22'	1417	120	140	88	44
Harrison	25' x 15'	375				
Lawrence Creek	18' x 17'	256	20	24	16	12
Sycamore	18' x 31'	558	30	20	46	25

*Capacities based on maximum configuration. Banquet seating may be reduced to accommodate head tables, screens, dance floors, etc..*



*Conveniently located nine miles from downtown Indianapolis  
Easy Access from I-465  
Ten minutes from Castleton Square  
Adjacent to Fort Harrison State Park with beautiful trails,  
ponds & horseback riding*

### The Fort Golf Course

Our 18-hole championship course was designed by Pete Dye. It's within the 1,700 acres of Fort Harrison State Park.

One of the largest bent grass practice tees in the state, a large putting green, and a chipping area with practice bunkers to work on all aspects of your game.

The Fort proudly hosts numerous charity and corporate outings throughout the season.

Lessons available through PGA Golf Professional and Assistant Professionals.

Fully stocked pro shop and gift certificates available.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rental Info, Policies & General Information

### Banquet / Conference Hall Policies

#### Banquet Room Arrangements

Please note that we require **menu and room arrangements to be finalized at least two (2) weeks prior** to your event date. All event details must be confirmed at this time.

We assign meeting rooms according to the anticipated number of guests and to client preferences. If the number of guests increases or decreases, it may be necessary for us to reassign the room accordingly based on availability.

Your banquet room will be blocked and specifically assigned to your group within the time frame as indicated on the banquet contract.

Fort Harrison State Park Inn provides all standard linen, tables, chairs, buffets, and other service tables included in your room rental fee. Dance floor is also included in the rental fee of the Ballroom / Blue Heron A and / or Roosevelt. This also includes the complete room set up and teardown. Any changes in room set up requests must be made at least (72) hours prior to the function. Excessive room change set up requests on the day of or excessive cleaning required following the event will be billed at the rate of \$50 per hour.

Fort Harrison State Park Inn will not permit the affixing to walls, floor or ceiling with nails, staples, tape or any other substance unless prior approval with the sales office has been made.

Decorations: Candle centerpieces may be used if the flame is contained and approved liners are used. Cloth or paper doilies are not approved candle liners. Damage to carpet or table linens from candle wax will result in additional replacement and/or repair costs.

Fort Harrison State Park Inn is not responsible for items rented from outside vendors, i.e. electronic equipment, furniture or decorations to be used during any event. The booking party must make arrangements for setting up, storing, and returning such rented items. All such items must be removed from the reception hall at the end of the event.

#### Food and Beverages

It is the policy of the Fort Harrison State Park Inn that all food (other than special occasion cakes), non-alcoholic, and alcoholic beverages must be purchased from our facility. It is also our policy not to allow any non-consumed food and beverage items to leave Fort Harrison State Park Inn. Wedding cakes and/or sheet cakes brought in from an outside source that is not from a licensed vendor may require the signature of a waiver form stating the client assumes all responsibility.

#### Guaranteed Number of Attendance for Meal Functions

In order to be properly prepared to host your function, it is essential we be informed of your exact number of attendance at least **FIVE BUSINESS DAYS** prior to your function. You will be invoiced based upon the final guest count we receive from you, or the number of guests that attend, whichever is greater. We will prepare only for an additional 5% over the guaranteed number (including seating) and will make every effort to prepare more food/beverage should guest attendance exceed 5% overage. If Fort Harrison State Park Inn does not receive your guarantee five business days in advance of your event, we will then consider your estimated attendance figure as your guarantee. We will not honor reduced or complimentary children's prices for more than 10% of your guaranteed attendance number.

#### Event Payment

The balance of the estimated event cost is due **FIVE BUSINESS DAYS** prior to your function date unless other arrangements have been made with the sales office, (i.e. direct bill arrangement or valid credit card number on file). Fort Harrison State Park Inn holds the right to cancel any event if payment and/or deposits are not received at the required times.

#### Lost, Damaged, or Stolen Merchandise

Fort Harrison State Park Inn & Garrison Conference Center assumes no responsibility for lost or stolen items in any area of the facility. Compensation for any lost, damaged or stolen merchandise belonging to Fort Harrison State Park Inn will be the responsibility of the booking party.





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rental Info, Policies & General Information

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### **Banquet / Conference Hall Policies Continued**

#### **Liquor License**

Fort Harrison State Park Inns liquor license requires that all alcoholic beverages be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated and/or cannot provide proper identification showing proof of age. Please note that we follow all rules and laws as established by the Indiana Alcoholic Beverage Commission.

#### **Service Charges and Applicable Taxes**

A 19% service charge is applied to all food and beverage charges. Sales tax on food and beverage is at 9%. All lodging rooms have a 17% total sales (7%) and lodging tax (10%) that is applied to any lodging charges. Additional rentals are subject to a 7% sales tax.

#### **Tax Exempt Certificate**

All Groups are subject to State and County taxes as required by law. We consider a group to NOT be Tax Exempt unless we are provided with an Indiana General State Tax Exemption Certificate (form ST-105) prior to your event. Non-for-profit groups and tax exempt organizations alike (who show proper tax exemption) are only exempt of sales tax on room rentals but are not exempt of sales tax on food and beverage.

#### **Vendor Permits**

Fort Harrison State Park Inn reserves the right to approve any vendor selling merchandise while on property. A vendor permit is required and can be obtained by applying to the State of Indiana. Applications are available through the Sales Office.

#### **Meeting Room Assignments**

We assign function rooms according to the anticipated number of guests. If the number of guests increases or decreases, Fort Harrison State Park Inn reserves the right to reassign the room accordingly.

#### **Cancellation Policy - Overnight Room (lodging) Reservations**

Rooms being reserved by the individuals and guaranteed with an advance deposit amount of the first night's lodging by the date stated on the group banquet/conference confirmation. Any individual reservations not guaranteed by an advance deposit will be cancelled after the deposit due date. Individuals have up to four (4) days prior to the arrival date to cancel guaranteed reservations to be eligible to receive a full refund of the deposit amount.

#### **Group Rooming List**

Group lodging requires the creation of a group code that is specifically assigned to your group, this group code is necessary for individuals within your group to utilize when placing a reservation. With the creation of a group code, a release date 30 days prior to your established check-in date will also be created. Any rooms within the group block that are not indicating the first night's required deposit will be released to the general public. Group participants can continue to book reservations within 30 days—however, rooms will be subject to availability. All no shows will be billed to the master account for the first night's stay. **Check-in time is established at 4:00pm with checkout required by 12:00 noon** on your checkout date.

#### **Cancellation Policy – Meeting Space**

We must have billing set up and a signed contract in order to secure your event. A cancellation charge will be assessed on all bookings confirmed and then cancelled. (If cancelled 180 days or more in advance-no charge). (180-90 days in advance – 50% of deposit forfeited) (90 days-0 days in advance – 100% of deposit forfeited). Fort Harrison State Park Inn requires a written letter requesting cancellation prior to processing the deposit refund amount.

#### **Menu Pricing**

Any events and/or functions with serving times past 2:30pm will be considered as dinner service and will be charged dinner pricing accordingly. Buffet foods may be set up for consumption for no longer than 2 hours from the agreed upon start time. Please note that no foods are to be taken off premise.

Sorry, but pets are not allowed!



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Breakfast Buffet Options

### Continental Breakfast Buffet

Assorted selection of Danish, Muffins  
and Bagels  
Butter, Cream Cheese and Jams  
Choice of Two Juices (Orange, Apple or  
Tomato Juice)  
Regular and Decaf Coffees with Cream,  
Sugar and Sweeteners  
Hot Tea with Lemon  
Priced at \$8.00pp\*

### Deluxe Continental Breakfast Buffet

Fresh Fruit display with cuts  
Of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Assorted selection of Danish,  
Muffins and Bagels  
Butter, Cream Cheese and Jams  
Choice of Two Juices (Orange,  
Apple or Tomato Juice)  
Regular and Decaf Coffees  
with Cream, Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$9.00pp\*

### Executive Continental Breakfast Buffet

Fresh Fruit display with cuts  
Of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Assorted selection of Scones,  
Coffee Cakes, Bagels, and Breakfast  
Breads  
Assorted Yogurts  
Butter, Cream Cheese and Jams  
Choice of Two Juices (Orange,  
Apple or Tomato Juice)  
Regular and Decaf Coffees  
with Cream, Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$11.50pp\*

## Hot Breakfast Buffet Options

### Biscuits & Scrambled Egg Buffet

Country Style Scrambled Eggs  
Choice of Crispy Bacon Strips  
or Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Country Style Biscuits  
Butter and assorted Jams  
Chilled Orange Juice  
Regular and Decaf Coffees  
with Cream, Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$10.50pp\*

### Classic French Toast Buffet

Hand battered Texas  
French Toast  
Warm maple and Fresh  
Fruit Syrups  
Country Style Scrambled Eggs  
Crispy Bacon Strips  
Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Choice of Two Juices (Orange,  
Apple or Tomato Juice)  
Regular and Decaf Coffees with Cream,  
Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$11.50pp\*

### Biscuits & Gravy Buffet

Country Style Biscuits with  
Sausage Gravy  
Country Style Scrambled Eggs  
Crispy Bacon Strips  
Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Butter and assorted Jams  
Choice of Two Juices (Orange,  
Apple or Tomato Juice)  
Regular and Decaf Coffees with Cream,  
Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$12.00pp\*

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Breakfast Buffet Options Continued**

### **Blintzes & Quiche Buffet**

Cheese Blintzes with Assorted Fruit  
Sauces  
Quiche Lorraine  
Fresh Fruit display with cuts  
Of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Crispy Bacon Strips  
Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Choice of Two Juices (Orange, Apple or  
Tomato Juice)  
Regular and Decaf Coffees with Cream,  
Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$12.50pp\*

### **Hawaiian Ham Buffet**

Baked & Sliced Hawaiian Ham  
Crispy Bacon Strips  
Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Fresh Fruit display with cuts  
Of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Assorted selection of Danish,  
Muffins and Bagels  
Butter, Cream Cheese and Jams  
Choice of Two Juices (Orange,  
Apple or Tomato Juice)  
Regular and Decaf Coffees  
with Cream, Sugar and Sweeteners  
Hot Tea with Lemon  
Priced at \$13.75pp\*

### **Eggs Benedict Buffet**

Classic Eggs Benedict with  
Canadian Bacon topped with  
a Hollandaise Sauce  
Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Fresh Fruit display with cuts  
Of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Choice of Two Juices (Orange, Apple or  
Tomato Juice)  
Regular and Decaf Coffees  
with Cream, Sugar and  
Sweeteners  
Hot Tea with Lemon  
Priced at \$14.00pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

### **Brunch Buffet Option**

Choice of slow cooked Roast Beef with Au Jus & Horseradish Sauce or Honey Baked Pit Ham  
Belgium Waffles with warm Maple Syrup and assorted Fruit Sauces  
Country Style Scrambled Eggs  
Country Style Biscuits with Sausage Gravy  
Crispy Bacon Strips & Sausage Links  
Sliced Breakfast Potatoes  
with Peppers & Onions  
Homemade Au Gratin Potatoes  
Fresh Steamed Vegetable Medley  
Fresh Fruit display with cuts of Cantaloupe, Honeydew,  
Pineapple & Seasonal Berries  
Tossed Garden Salad with Romaine and Iceberg lettuce, Carrot & Red Cabbage Shavings,  
Sliced Cucumber, Tomato, and Basil Croutons accompanied by a choice of Two Dressings  
Fresh Baked Dinner Rolls and Assorted Muffins  
Butter and Assorted Jams  
Assorted Desserts  
Choice of Two Juices (Orange, Apple or Tomato Juice)  
Regular and Decaf Coffees with Cream, Sugar and Sweeteners  
Hot Tea with Lemon  
Priced at \$23.00pp\*\*

*\*\* 50 person minimum; surcharge based on final guest count added to those under the minimum; all prices subject to change.*

*\*\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.*





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Breakfast Sit-Down Options**

### **Sergeant's Scramble Entrée**

Plated entrée of Country style Scrambled Eggs, choice of (3) Crispy Bacon strips or (3) Sausage Links or (2) sliced Ham Medallions, accompanied by sliced Breakfast Potatoes with Peppers & Onions and a Country style Biscuit

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$11.00pp\*

### **Lieutenant's Scramble Entrée**

Pre-set Fruit Cup with cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries

Plated entrée of Country style Scrambled Eggs topped with Cheese and Scallions, (2) Crispy Bacon Strips,

And (2) Sausage Links accompanied by sliced Breakfast Potatoes with Peppers & Onions,

and Country style Biscuit

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$12.50pp\*

### **The General's Entrée**

Pre-set Fresh Fruit Plate with Medallion cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries

Plated entrée of Eggs Benedict with Canadian Bacon topped with a Hollandaise Sauce,

(3) Sausage Links, accompanied by Breakfast Potatoes with Peppers & Onions,

and a Country style Biscuit with assorted Jams and Butter

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$13.50pp\*

### **Biscuits & Gravy Entrée**

Plated entrée of (2) Country Style Biscuits topped with Sausage Gravy. (2) Crispy Bacon Strips, accompanied by sliced Breakfast Potatoes with Peppers & Onions

Includes: Pre-Set glass of Orange Juice (6oz)

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Hot Tea with Lemon

Priced at \$9.95pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Breakfast Sit-Down Options Continued**

### **Crepes or Blintzes Entrée**

Choice of Apple filled Crepes or Cheese filled Blintzes drizzled with Fruit Sauce accompanied by sliced Breakfast Potatoes and Crispy Bacon Strips  
Basket of Breakfast Pastries to include Butter Croissants and Assorted Muffins with Butter and Jams

Includes: Pre-Set glass of Orange Juice (6oz)  
Regular and Decaf Coffees with Cream, Sugar and Sweeteners  
Hot Tea with Lemon

Priced at \$11.95pp\*

### **Quiche Entrée**

Choice of either Spinach, Vegetable, or Lorraine Quiche with Fresh Fruit Wedges accompanied by sliced Breakfast Potatoes  
Basket of Breakfast Pastries to include Butter Croissants and Assorted Muffins with Butter and Jams

Includes: Pre-Set glass of Orange Juice (6oz)  
Regular and Decaf Coffees with Cream, Sugar and Sweeteners  
Hot Tea with Lemon

Priced at \$10.95pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.*

### **Breakfast Items A-la-Cart**

-Fresh fruit display (cuts of Cantaloupe, Honeydew, Pineapple and seasonal Berries).....	\$3.00pp
-Assorted Breakfast Breads.....	\$2.00pp
-Assorted Coffee Cakes.....	\$2.50pp
-Assorted Danish.....	\$2.00ea
-Assorted Bagels with Cream Cheese.....	\$2.25ea
-Assorted Bakery Muffins.....	\$2.00ea
-Assorted Granola and Nutri-Grain Bars.....	\$2.00ea
-Assorted Individual Yogurts.....	\$2.00ea
-Whole Fresh Fruits (Apples, Bananas, Oranges).....	\$1.50ea

### **Omelet Made-to-Order Station (with Purchase of Any Breakfast Buffet)**

Omelet Station with Country Eggs, two Shredded Cheeses, Onions, Peppers, Bacon Crumbles, Sausage Crumbles, Diced Ham, Black Olives, Diced Tomatoes, Salsa, and Sliced Jalapeno Peppers with Omelet attendant

Priced at \$6.75pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## ★★★★★ General Luncheon Buffet \$14.50pp\*

The Five Star General Luncheon Buffet includes Fresh Bakery Rolls with Butter, Regular and Decaf Coffees, Sugar, Sweeteners, and Iced Tea with Lemon

### ★ Choice of Two of the Following Salad Options:

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two dressings
- Rotini Pasta Salad with Spring Vegetables
- Tomato, fresh Mozzarella & Red Onion La Flora
- Antipasto Salad
- Baked Potato Salad
- Spinach Salad with two dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Tomato & Mozzarella Salad with Fresh Basil
- Creamy hand Cut Cole slaw
- Traditional Mustard Potato Salad
- Pesto Penne Pasta Salad

### ★ Choice of Two of the Following Entrée Options:

- Grilled Key-Lime Chicken Breast
- Chicken A-La-Orange
- Pesto Glazed Tuscany Chicken
- Grilled Georgia Peach BBQ Chicken
- Beef Stroganoff
- Homemade Beef Pot Roast
- Sweet Chili Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Seafood Newburg
- Chicken Marsala
- Herb Baked Chicken
- Country Breaded Fried Chicken
- Romano Crusted Chicken
- Beef BBQ Ribs
- Beef or Chicken Brochettes
- Hawaiian Baked Ham Medallions
- Vegetable / Meat Lasagna
- Baked White Fish with Lemon
- Chicken Tetrzzini
- Chicken Parmesan
- Grilled Cajun Chicken Breast
- Roasted & sliced London Broil
- Roasted and sliced Roast Beef
- Cider Glazed Pork Loin
- Seared Turkey Tenderloin
- Ziti Pasta Bake (meatless)
- Battered Catfish

### ★ Choice of Two Starch Options:

- Roasted quarter cut Redskin Potatoes
- Macaroni & Cheese
- Buttered Noodles
- Horseradish Mashed Potatoes
- Foil wrapped Baked Potatoes
- Whipped Potatoes with Gravy
- Rice Pilaf with Onions & Carrots
- Creamy Risotto
- Fennel Mashed Potatoes
- Orzo Pasta Blend
- Homemade Au Gratin Potatoes
- Wild Rice Blend
- Black Bean Rice
- Mashed Sweet Potatoes
- Pesto Penne with Pine Nuts

### ★ Choice of One Vegetable Option:

- California Vegetable Medley
- Green Beans Almandine el Dente'
- Zucchini, Squash, Carrots & Peppers
- Grilled Dijon Trio of Peppers & Squash
- Steamed Baby Carrots
- Buttered Broccoli Florets
- Gingered Baby Carrots
- Cauliflower with Cheese Sauce
- Country style Green Beans
- Buttered Corn
- Peas with Mushrooms & Carrots
- Snow Peas with Water Chestnuts

### ★ Choice of One Dessert Option:

- Hot Apple, Cherry, or Peach Cobbler
- Chocolate Cake
- English Trifle
- Raspberry Swirl Cheesecake
- Carrot Cake
- Strawberry Shortcake
- Assorted Bakery Cookies
- New York Style Cheesecake
- Upside Down Pineapple Cake
- Southwest Banana Trifle
- Double Fudge Brownies
- Apple Pie

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Themed Buffets

### Italian Themed Buffet

Classic Greek Salad with Black Olives,  
Red Onion, Feta Cheese, Roma  
Tomatoes & Balsamic Vinaigrette  
Dressing  
Grilled Chicken strips over Penne  
Pasta topped with Marinara, Black Olives  
and shredded Mozzarella Cheese  
Your choice of Vegetable or Meat  
Based Lasagna  
Buttered Broccoli Florets  
Garlic Breadsticks  
Dessert: Tiramisu  
Includes Regular and Decaf Coffees with  
Cream Sugar & Sweeteners  
Iced Tea & Hot Tea with Lemon  
Priced at \$15.95pp\*

### South of the Border Buffet

Fresh Fruit Salad  
Chicken & Beef Fajitas with Flour  
Tortillas, chopped Lettuce, diced  
Tomatoes, Onions, Peppers, and grated  
Cheddar Cheese  
Refried Beans  
Spanish rice  
Chili Con Queso, Guacamole, Salsa &  
Tortilla Chips  
Dessert: Southwest Banana Trifle with  
Cinnamon Crisps  
Includes Regular and Decaf Coffees with  
Cream Sugar & Sweeteners  
Iced Tea with Lemon & Lemonade  
Priced at \$16.95pp\*

### Executive Luncheon Buffet

Gourmet Five Leaf Lettuce Salad with  
Blueberries, crumbled Feta Cheese, Red  
Onion, and Caramelized Walnuts  
accompanied by a Balsamic Vinaigrette  
Dressing  
Roasted and Sliced London Broil with a  
Port Wine sauce  
Apple Almond Stuffed Chicken Breast  
with a Cider Glace'  
Rosemary Roasted and quarter cut  
Redskin Potatoes  
Grilled Peppers, Squash & Carrots  
Bakery Rolls with Butter  
Dessert: Chocolate Torte  
Includes Regular and Decaf Coffees with  
Cream Sugar & Sweeteners  
Iced Tea with Lemon  
Priced at \$17.95pp\*

### The Southern BBQ Picnic Buffet

Creamy hand cut Cole Slaw  
Tossed Garden Salad with  
Romaine and Iceberg lettuce, Carrot &  
Red Cabbage Shavings, sliced  
Cucumber, Tomato, and Basil Croutons  
accompanied by  
two dressings  
Country Breaded Fried Chicken  
Honey BBQ Country Style Ribs  
Homemade au Gratin Potatoes  
Green Beans Almondine  
Fried Biscuits with Apple Butter  
Dessert: Strawberry Shortcake  
Lemonade  
Iced Tea with Lemon, Sugar &  
Sweetener  
Priced at \$17.95pp\*

### The Salad Bar Buffet

Select lettuce blends to include Iceberg  
and Romaine, Spinach & Mesclun Blends  
Toppings to include sliced Cucumbers,  
diced Tomatoes, julienne Peppers, sliced  
Mushrooms, diced Eggs, Broccoli &  
Cauliflower florets, shredded Carrots,  
shredded Red Cabbage, Bacon  
crumbles, Sunflower Seeds, Cottage  
Cheese, sliced Peaches, diced Red  
Onion, Black Olives, Red Radishes, and  
Garlic Croutons  
Meats to include sliced Ham & Grilled  
Chicken Strips  
Garlic Breadsticks  
Dessert: Yogurt & Granola  
Parfaits  
Iced Tea & Lemonade with Lemon  
Priced at \$12.95pp\*

### Traditional Deli Buffet

Traditional Mustard Potato Salad  
Rotini Pasta with Spring Vegetables  
Deli meats to include sliced Ham, Turkey  
& Roast Beef  
Deli tray to include Lettuce, Tomato, Red  
Onion &  
Pickle Spears  
Sliced American & Swiss Cheeses  
Assorted Deli Breads  
Appropriate condiments to include  
Mustard, Mayonnaise & Horseradish  
Baked Beans  
Potato Chips & Pretzels  
Dessert: Assorted Bakery Cookies  
Includes Regular and Decaf Coffees with  
Cream Sugar & Sweeteners  
Iced Tea & Lemonade with Lemon  
Priced at \$16.95pp\*

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Themed Buffets Continued

### Premium Deli Buffet

Hand cut Cole Slaw  
Italian Pasta Salad  
Fresh Fruit Salad with cuts of  
Cantaloupe, Honeydew, Pineapple &  
Seasonal Berries  
Pre-made five Italian Meat sandwiches  
(Salami, Pastrami, Capocola, Proscuitto,  
& Pepperoni) on Foccacia bread with a  
Pesto Mayonnaise spread, Smoked  
Provolone Cheese, leaf Lettuce, sliced  
Tomatoes and  
sliced Red Onion  
Baked Beans  
Potato Chips & Pretzels  
Dessert: Chocolate dipped Sugar  
Cookies  
Includes Regular and Decaf Coffees with  
Cream Sugar & Sweeteners  
Iced Tea & Lemonade with Lemon  
Priced at \$17.95pp\*

### Backyard Cookout Buffet

Traditional Mustard Potato salad  
Creamy hand cut Cole Slaw  
Grilled Hamburgers  
Marinated & Grilled Chicken Breast with  
BBQ Sauce on the side  
Deli Tray to include Lettuce, Tomato,  
Onion & Pickle Spears  
American & Swiss Cheeses  
Appropriate Hamburger Buns  
Condiments to include Ketchup,  
Mayonnaise & Mustard  
Baked Beans  
Potato Chips  
Dessert: Double Fudge Brownies  
Iced Tea & Lemonade with Lemon  
Priced at \$15.95pp\*

### The Grand Cook-Out Buffet

Traditional Mustard Potato salad  
Rotini Pasta Salad with  
Spring Vegetables  
Grilled Hamburgers  
Grilled Bratwursts with  
Onions & Peppers  
Grilled Hot Dogs  
Deli Tray to include Lettuce, Tomato,  
Onion & Pickle Spears  
American & Swiss Cheeses  
Appropriate Hamburger  
& Brat Buns  
Condiments to include Ketchup,  
Mayonnaise & Mustard  
Baked Beans  
Potato Chips  
Dessert: Assorted Bakery Cookies  
Iced Tea & Lemonade with Lemon  
Priced at \$14.50pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; Lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all breakfast buffet options.*

### Box Lunches

Choice of two of the following:

- Hand cut Cole Slaw
- Traditional Mustard Potato salad
- Rotini Pasta salad
- Fresh Fruit salad

Includes 6" Ham, Turkey or Roast Beef  
Sub sandwiches  
Lettuce, Tomato & Red Onion on the side  
Appropriate condiments to include Mustard &  
Mayonnaise, Napkins and Utensils  
Choice of Apple or Banana  
Bag of Potato Chips  
Dessert: Chocolate Chip Cookie  
Soft Drink  
Priced at \$10.25ea\*

*\* 19% service charge & 9% sales tax applicable on all box lunch orders. Pricing subject to change.*





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Luncheon Sit-Down Options

### **Grilled Chicken over Penne Entree**

**Salad:** Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by Raspberry Vinaigrette & Ranch Dressings

**Entrée:** Penne Pasta and Olive Oil with quartered Artichokes, Grilled Chicken Strips, Roma Tomatoes, Roasted Pine Nuts and Fresh Basil topped with Provolone Cheese

**Includes:** Garlic Breadsticks

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Carrot Cake

Priced at \$14.95pp\*

### **Chicken Marsala Entrée**

**Salad:** Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two Dressings

**Entrée:** Sautéed Breast of Chicken topped with a Marsala Wine & Mushroom Sauce

**Starch:** Wild Rice Blend

**Vegetable:** Buttered Broccoli Florets

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Tiramisu

Priced at \$16.95pp\*

### **Grilled Jamaican Chicken Entrée**

**Salad:** Mesclun blend leaf Lettuce topped with Avocado, Green Bell Peppers, Red Onion, and Diced Red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

**Entrée:** Grilled Jamaican Jerk Breast of Chicken

**Starch:** Black Bean Rice

**Vegetable:** Trio of Grilled Peppers

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Pineapple Upside Down Cake

Priced at \$17.25pp\*

### **Apple Almond Stuffed Breast of Chicken**

**Salad:** Spinach leaf salad with Red Onion, sliced Mushrooms, Diced Egg, Bacon Crumbles and sliced Onion accompanied by Ranch Dressing

**Entrée:** Apple/ Almond stuffed breast of Chicken with an Apple Cider Glace'

**Starch:** Seared Risotto Cake

**Vegetable:** Seasoned Green Beans Amandine

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Cherry Cheesecake

Priced at \$17.50pp\*

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*\* 19% service charge & 9% sales tax applicable on all sit-down menu options.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Luncheon Sit-Down Options Continued

### **London Broil Entree**

**Salad:** Mescaline blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

**Entrée:** Broiled and Sliced Sirloin of Beef with a Port Wine Sauce

**Starch:** Rosemary Roasted & Buttered quarter cut Redskin Potatoes

**Vegetable:** Mediterranean Blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Chocolate cake

Priced at \$17.95pp\*

### **Plated Beef Manhattan Entrée**

**Salad:** Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

**Entrée:** Sliced Roast Beef on top of Creamy Mashed Potatoes and Seasoned Garlic Texas Toast with a Madeira Wine Sauce

**Vegetable:** Buttered Broccoli Florets

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Red Velvet Cake

Priced at \$15.95pp\*

### **Beef Wellington Entrée**

**Salad:** Spinach leaf Salad with crumbled Feta Cheese, toasted Almonds, and Mandarin oranges accompanied By an Apple-Almond vinaigrette dressing

**Entrée:** Filet of Beef with Mushroom duxelle wrapped in a Puff Pastry

**Starch:** Rice Pilaf

**Vegetable:** Baby Gingered Carrots

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Chocolate Mousse

Priced at \$16.95pp\*

### **Grilled Pork Entree**

**Salad:** Spinach leaf Salad with sliced Mushrooms, Bacon crumbles, diced Egg, Red Onion and Garlic Croutons accompanied by a honey mustard vinaigrette dressing

**Entrée:** Grilled Pork Medallions topped with a Merlot Wine Sauce

**Starch:** Au Gratin Potatoes

**Vegetable:** Garden Mixed Vegetables

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Apple Strudel

Priced at \$14.95pp\*

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# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Luncheon Sit-Down Options Continued

### **Seared Pork Chop Entree**

**Salad:** Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

**Entrée:** Seasoned Center Cut Pork Chop topped with a Tropical Fruit Salsa

**Starch:** Cajun Black Beans and Rice

**Vegetable:** Buttered Asparagus Spears

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Chocolate Torte

Priced at \$16.95pp\*

### **Grilled Salmon Entrée**

**Salad:** Bibb Lettuce Salad with shredded Broccoli, Cauliflower, Carrots, Red Cabbage and Toasted Almonds in a nest of Fried Rice Noodles with a Lemon Poppyseed Dressing

**Entrée:** Teriyaki Glazed Grilled Filet of Salmon with Lemon Zest

**Starch:** Dirty Rice

**Vegetable:** Steamed California Vegetable Medley

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Raspberry Swirl Cheesecake

Priced at \$15.95pp\*

### **Stuffed Portobello Mushroom Entrée**

**Salad:** Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry Vinaigrette & Ranch Dressings

**Entrée:** Feta Cheese stuffed & grilled Portobello Mushroom Cap with Roasted Red Peppers, Fresh Basil, Black Olives and sun-dried tomatoes drizzled with a Balsamic Vinaigrette

**Starch:** Black Bean & Wild Rice Blend

**Vegetable:** Mandolin of Fresh Vegetables

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** English Trifle

Priced at \$15.95pp\*

### **Fettuccini Pasta Primavera Entrée**

**Salad:** Mesclun Blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

**Entrée:** Fettuccini Pasta tossed with garlic, olive oil, Italian seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese

**Includes:** Garlic Breadsticks with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Strawberry Mousse

Priced at \$14.95pp\*

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# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Deluxe Course Dinner Buffet \$25.95pp**

Deluxe course buffet includes fresh bakery rolls, butter, coffees, and iced tea with dinner service

### **Choice of Two of the Following Salad Options:**

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two Dressings
- Rotini Pasta Salad with Spring Vegetables
- Tomato, Fresh Mozzarella & Red Onion La Flora
- Antipasto Salad
- Creamy Bow Tie Pasta Salad
- Spinach Salad with two Dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Tomato & Mozzarella salad with Fresh Basil
- Asian Pasta Salad with Fried Rice Noodles
- Iceberg Wedge Lettuce Salad
- Pesto Penne Pasta Salad

### **Choice of Two of the Following Entrée Options:**

- Grilled Key-Lime or Cajun Chicken Breast
- Chicken Cordon Bleu
- Pesto Glazed Tuscany Chicken
- Grilled Georgia Peach BBQ Chicken
- Beef Stroganoff
- Teriyaki Peppered Beef Tips Loin
- Sweet Chili Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Seafood Newburg
- Chicken Coq Au Vin
- Herb Baked Chicken
- Country Breaded Fried Chicken
- Beef Brochettes
- Beef BBQ ribs
- Grilled Rib-eyes in au Jus
- Hawaiian Baked Ham Medallions
- Vegetable / Meat Lasagna
- Baked White Fish with Lemon
- Romano Encrusted Chicken
- Chicken Parmesan
- Chicken Helene
- Roasted & Sliced London Broil
- Roasted & Sliced Roast Beef
- Cider Glazed Pork
- Seared Turkey Tenderloin
- Ziti Pasta Bake (meatless)
- Bacon Wrapped Salmon

### **Choice of Two Starch Options:**

- Roasted quarter cut Redskin Potatoes
- Couscous
- Buttered Noodles
- Horseradish Mashed Potatoes
- Foil wrapped Baked Potatoes
- Whipped Potatoes with Gravy
- Rice Pilaf with Onions & Carrots
- Creamy Risotto
- Fennel Mashed Potatoes
- Orzo Pasta Blend
- Homemade Au Gratin
- Wild Rice Blend
- Black Bean Rice
- Mashed Sweet Potatoes
- Pesto Penne with Pine nuts

### **Choice of Two Vegetable Options:**

- California Vegetable Medley
- Green Beans Almandine al Dente'
- Zucchini, Squash, Carrots & Peppers
- Grilled Dijon Trio of Peppers & Squash
- Gingered Baby Carrots
- Buttered Broccoli Florets
- Sugar Snap Peas
- Buttered Asparagus Spears
- Country Style Green Beans
- Buttered Corn
- Peas with Mushrooms & Carrots
- Snow Peas with Water Chestnuts

### **Choice of Two Dessert Options:**

- Hot Apple, Cherry, or Peach Cobbler
- Chocolate Cake
- English Trifle
- Raspberry Swirl Cheesecake
- Carrot Cake
- Strawberry Shortcake
- Assorted bakery Cookies
- New York Style Cheesecake
- Pineapple Upside Down Cake
- Southwest Banana Trifle
- Double Fudge Brownies
- Apple Pie

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all dinner buffet options.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Dinner Sit-Down Options

### **Chicken Helene Entree**

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Sautéed Breast of Chicken in a White Wine sauce with quartered Artichokes, Mushrooms and Tomatoes

Starch: Rosemary Roasted quarter cut Redskin Potatoes

Vegetable: Sugar Snap Peas

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Dessert: Cappuccino Mousse

Priced at \$21.95pp\*

### **Chicken Wellington Entrée**

Salad: Mesclun blend leaf Lettuce topped with Avocado, green Bell Peppers, Red Onion, and diced red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

Entrée: Ricotta cheese, Pine-nut and Spinach Stuffed Breast of Chicken in a puff pastry shell

Starch: Wild Rice Blend

Vegetable: Green Beans Almondine with Pimento

Includes: Bakery rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Dessert: Chocolate Swirl Cheesecake

Priced at \$22.95pp\*

### **Chicken Coq au Vin Entrée**

Salad: Spinach Salad with Crumbled Feta Cheese, Dried Cranberries, and Toasted Almonds accompanied by a Cider-Almond Vinaigrette Dressing

Entrée: Sautéed Breast of Chicken topped with a Red Wine Demi-Glaze

Starch: Seasoned & Buttered Roasted Redskin Potatoes

Vegetable: Snow Peas with Water Chestnuts

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced tea with Lemon

Dessert: Carrot Cake

Priced at \$21.95pp\*

### **Feta Cheese & Sun-dried Tomato Stuffed Breast of Chicken Entree**

Salad: Sonoma greens salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry vinaigrette & ranch Dressings

Entrée: Feta cheese, Sun-Dried Tomato, Pistachios, and Black Olive stuffed Breast of Chicken wrapped in Filo and topped with A Red Pepper Coulee'

Starch: Duchess Potato

Vegetable: Buttered Asparagus Spears in a Red Pepper Ring

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Pound Cake topped with White Chocolate Mousse and drizzled with Chocolate Syrup and Fresh Seasonal Berries

Priced at \$23.95pp\*

*\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.*

*\* 19% service charge & 9% sales tax applicable on all sit-down menu options.*





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Dinner Sit-Down Options Continued**

### **Beef Tenderloin Medallions Entree**

**Salad:** Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette dressing

**Entrée:** Broiled and Sliced Tenderloin of Beef with a Port Wine Sauce

**Starch:** Duchess Potato

**Vegetable:** Mediterranean blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Chocolate Torte

Priced at \$27.95pp\*

### **New York Strip Steak Entrée**

**Salad:** Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

**Entrée:** Grilled New York Strip Steak topped with Garlic Butter

**Starch:** Stuffed Redskin Potatoes

**Vegetable:** Julienne of Leeks, Peppers & Carrots

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** New York Style Cheesecake

Priced at \$26.95pp\*

### **Grilled Filet Mignon Entrée**

**Salad:** Tossed Garden salad with Romaine and Iceberg lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two Dressings

**Entrée:** Seasoned & Grilled Filet Mignon with a Cracked Peppercorn Sauce

**Starch:** Pear Yukon gold Potato

**Vegetable:** Baby Zucchini & Squash with Baby Carrots

**Includes:** Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Raspberry Chocolate Torte

Priced at \$29.95pp\*

### **Broiled Porterhouse Steak Entree**

**Salad:** Spinach Salad with Red Onion, sliced Mushrooms, diced Egg, Bacon Crumbles and sliced Onion accompanied by Ranch Dressing

**Entrée:** Broiled Porterhouse Steak with an Herb Butter

**Starch:** Au Gratin Potatoes

**Vegetable:** Garden Mixed Vegetables

**Includes:** Bakery rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

**Dessert:** Hot Apple Cobbler A-la-mode

Priced at \$28.95pp\*

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all sit-down menu options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Dinner Sit-Down Options

### **Bacon Wrapped Salmon Entree**

Salad: Spinach Salad with Red Onion, sliced Mushrooms, diced Egg, Bacon Crumbles and sliced Onion accompanied by a Hot Bacon Dressing

Entrée: Seared Bacon Wrapped Filet of Salmon with a Sweet Teriyaki Glaze

Starch: Duchess Potato

Vegetable: Julienne of Leeks, Peppers & Carrots

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Pistachio Chocolate Torte

Priced at \$26.95pp\*

### **Mahi Mahi Entrée**

Salad: Iceberg Wedge with Crumbled Bleu Cheese, diced Red Onion, diced Tomatoes drizzled with a Balsamic Vinaigrette Dressing

Entrée: Seared & Spicy Ginger Glazed Mahi Mahi with a Tropical Fruit Salsa

Starch: Rice Pilaf

Vegetable: Seasoned Green Beans Almondine

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Raspberry Swirl Cheesecake

Priced at \$26.95pp\*

### **Stuffed Pork Loin Chops Entrée**

Salad: Tossed Garden Salad with Romaine and Iceberg Lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

Entrée: Apple Almond stuffed Pork Loin Chops topped with a Cider Glaze\*

Starch: Wild Rice Blend

Vegetable: Steamed California Vegetable Medley

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: New York Cherry Cheesecake

Priced at \$24.95pp\*

### **Pork Loin & Pistachio Entree**

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Roasted Pork Loin topped with a Pistachio Butter

Starch: Seasoned & buttered quarter cut New Potatoes

Vegetable: Sugar Snap Peas with Pimento

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Carrot Cake

Priced at \$23.95pp\*

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all sit-down menu options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Dinner Sit-Down Options

### **Chicken & Beef Medallions Entrée**

Salad: Tossed Garden salad with Romaine and Iceberg lettuce, shredded Carrots and Red Cabbage, sliced Cucumbers, Tomatoes, and Basil Croutons accompanied by two dressings

Entrée: Sautéed Chicken Medallions & Sirloin of Beef Medallions topped with a Port Wine Sauce

Starch: Italian Seasoned & Buttered Roasted Redskin Potatoes

Vegetable: Buttered Asparagus Spears in a Red Pepper Ring

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: English Trifle

Priced at \$25.95pp\*

### **Surf & Turf Entree**

Salad: Mesclun blend leaf Lettuce topped with Avocado, Green Bell Peppers, Red Onion, and diced Red Tomatoes accompanied by a Balsamic Vinaigrette Dressing

Entrée: Petite Filet of Beef topped with a Cracked Peppercorn Demi-glaze & Pesto Encrusted Filet of Tuna with lemon zest

Starch: Duchess Stuffed Redskin Potatoes

Vegetable: Grilled Dijon trio of Peppers with Zucchini & Squash

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Pound Cake topped with White Chocolate Mousse and drizzled with Chocolate Syrup and Fresh Seasonal Berries

Priced at \$28.95pp\*

### **Stuffed Portobello Mushroom Entrée**

Salad: Sonoma Greens Salad with Hearts of Palm, sliced Strawberries, Mandarin Oranges, shredded Carrot & Red Cabbage accompanied by a Raspberry Vinaigrette & Ranch Dressings

Entrée: Feta Stuffed Grilled Portobello Mushroom Cap with Roasted Red Peppers, Fresh Basil, Black Olives, drizzled with a Balsamic Vinaigrette

Starch: Black Bean & Wild Rice Blend

Vegetable: Mandolin of Fresh Vegetables

Includes: Bakery Rolls with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: English Trifle

Priced at \$16.95pp\*

### **Fettuccini Pasta Primavera Entrée**

Salad: Mesclun blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts with a Balsamic Vinaigrette Dressing

Entrée: Fettuccini Pasta tossed with Garlic, Olive Oil, Italian Seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese

Includes: Garlic Breadsticks with Butter

Regular and Decaf Coffees with Cream, Sugar and Sweeteners

Iced Tea with Lemon

Dessert: Strawberry mousse

Priced at \$16.95pp\*

\* 15 person minimum; \$3.00 surcharge added to those under the minimum; all prices subject to change.

\* 19% service charge & 9% sales tax applicable on all sit-down menu options.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Cold Hors D'oeuvre Selection**

(Priced Per 100 pieces)

-Assorted Chilled Canapés (decorated cucumber rounds, chicken walnut boushees, salami cornucopias, etc.).....	\$195.00/100
-Stuffed Baked Baby Yukon Potatoes.....	\$175.00/100
-Oysters on the half shell.....	\$210.00/100
-Premium Gulf Shrimp with Cocktail Sauce.....	\$325.00/100
-Snow Crab Claws.....	\$300.00/100
-Antipasto Skewers.....	\$185.00/100
-Fresh Fruit Kabobs.....	\$195.00/100
-Mini Finger Sandwiches on Swirl Rye (Ham, Turkey, Roast Beef).....	\$160.00/100
-Mini Cucumber and Watercress Tea Sandwiches.....	\$165.00/100
-Southwest Sushi Roll-ups.....	\$150.00/100
-Tomato and Wild Mushroom Bruschetta Wheels.....	\$175.00/100
-Deviled Eggs.....	\$160.00/100
-Decorated Cucumber Rounds.....	\$195.00/100
-Chicken Walnut Boushees.....	\$195.00/100
-Salami Cornucopias.....	\$195.00/100
-Boursin stuffed Snow Peas.....	\$195.00/100
-Prosciutto wrapped Asparagus.....	\$195.00/100
-Prosciutto wrapped Melon.....	\$185.00/100
-Brie & Strawberry bites in Filo.....	\$185.00/100
-Smoked Salmon Lox on Mini Baguettes.....	\$185.00/100
-Mini Beef Crostini's.....	\$185.00/100

## **Stationary Cold Hors d'oeuvres**

-Fresh tropical fruit display with cuts of Cantaloupe, Honeydew, Pineapple & Seasonal Berries.....	\$3.25pp
-Assorted Domestic Cheese Display with Savory Cracker .....	\$2.95pp
-Garden Symposium of fresh cut Vegetables.....	\$2.95pp
-Seven Layered Mexican Dip with Tortilla Chips.....	\$2.50pp
-Antipasto Display.....	\$3.75pp
-Cedar Plank Salmon with Dill Mustard Sauce & Toast Points.....	\$3.25pp
-Cheese Torta (Goat cheese, pesto, black olives & roasted red pepper with French baguettes).....	\$3.95pp
-Cascading Vegetables & Cheeses with Savory Crackers.....	\$3.75pp
-Cascading Fruit Display.....	\$4.25pp
-Whole Poached & decorated Salmon with Dill Sauce, Diced Eggs, Red Onion and Toast Points.....	\$285.00ea
-Cheese Balls with Savory Crackers (3lbs).....	\$85.00ea



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## **Hot Hors d'oeuvre Selection**

(Priced Per 100 pieces)

-Assorted Stuffed Mushrooms (sausage & sage, sun-dried tomato, garlic breadcrumb, seafood, etc.).....	\$195.00/100
-Mini Beef Wellingtons Duxelle.....	\$225.00/100
-Mini Chicken Wellingtons.....	\$225.00/100
-Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce.....	\$195.00/100
-Mini Baked Brie Puffs.....	\$300.00/100
-Teriyaki Glazed Beef Kabobs.....	\$175.00/100
-Honey Glazed or Teriyaki Glazed Chicken Kabobs.....	\$195.00/100
-Southwest Chicken Egg Roll with Spicy Avocado Dip.....	\$195.00/100
-Hand Battered Coconut Shrimp with Marmalade Dip.....	\$350.00/100
-Mini Chicken Cordon Bleu Fingers with Bleu Cheese dip.....	\$160.00/100
-Spinach & Cheese Spanakopita & Assorted Greek Pastries .....	\$165.00/100
-Potato Knish with Sour Cream.....	\$150.00/100
-Asiago Cheese Straws with Marinara Dip.....	\$165.00/100
-Stuffed Artichoke Hearts with Marinara Dip.....	\$190.00/100
-Dragon Wrapped Shrimp with Spicy Cocktail Sauce.....	\$225.00/100
-Rumaki.....	\$185.00/100
-Bacon Wrapped Scallops.....	\$195.00/100
-Fried Ravioli with Marinara Sauce.....	\$210.00/100
-Garrison Meatballs (Swedish, BBQ, Sweet & Sour, BBQ).....	\$195.00/100
-Assorted Mini Quiche.....	\$140.00/100
-Smoked Chicken Quesadillas with sour cream & Salsa.....	\$195.00/100
-Stuffed Jalapeno Poppers.....	\$175.00/100
-Two Cheese Stuffed Potato Skins.....	\$165.00/100
-Mini BBQ Cocktail Franks.....	\$130.00/100
-Franks in-a-Blanket with Honey Mustard Dip.....	\$140.00/100
-Breaded Mozzarella Sticks with Marinara Sauce.....	\$140.00/100
-Breaded Chicken Drumettes with Bleu Cheese Dip.....	\$160.00/100
-Buffalo Hot Wings with Ranch Dip.....	\$140.00/100
-Fried Vegetable Medley with Ranch Dip.....	\$135.00/100
-Pot Stickers with Plum Dipping Sauce.....	\$160.00/100
-Fried Won Tons with Sweet & Sour Dipping Sauce.....	\$160.00/100
-Mini deep dish Pizzas.....	\$195.00/100
-Mini Reuben sandwiches on Swirl Rye.....	\$180.00/100

## **Carving Stations & Pasta Station**

-Carved Inside round of Beef with sliced mini buns and appropriate condiments.....	\$4.50pp*
-Carved Tenderloin of Beef with sliced mini buns and appropriate condiments.....	\$6.50pp*
-Carved Black Oak Ham with sliced mini buns and appropriate condiments.....	\$4.00pp*
-Carved Breast of Turkey with sliced mini buns and appropriate condiments.....	\$4.50pp*
-Carved Prime Rib with au Jus & Horseradish Sauce.....	\$4.75pp*
-Carved Pork loin with sliced mini buns and appropriate condiments.....	\$3.75pp*

-Bow tie & Penne Pasta Station with Basil cream, Pesto & Marinara Sauces accompanied by Diced Peppers, Mushrooms, Grilled Chicken strips, Parmesan Cheese & Roasted Pine-Nuts \$7.50pp

\* Carving attendant is an additional cost of \$25.00/hr per attendant and is required with any carving station listed above.





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Dry Snacks

-Potato Chips.....	\$11.00/lb	
-Pretzels.....	\$11.00/lb	
-Tortilla Chips.....	\$11.00/lb	
-Goldfish Crackers.....	\$14.00/lb	
-Chex Mix.....	\$14.00/lb	
-Cocktail Nuts.....	\$14.00/lb	
-Fancy mixed Nuts.....	\$17.00/lb	
-Trail Mix.....	\$14.00/lb	
-Butter Mints.....	\$14.00/lb	
-Candy Bars.....	\$ 2.50ea	
-Individual Fruit Yogurts.....	\$ 2.00ea	
-Assorted Ice Cream Bars.....	\$ 3.50ea	
-Double Fudge Brownies.....	\$ 2.00ea	
- Assorted Bakery Cookies.....	\$ 1.40ea	
-Salsa.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-Ranch Dip.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-Nacho Cheese.....	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks
-French Onion Dip...	\$8.00 / 1-2lbs of Snacks	\$12.00 / for 3-5lbs of Snacks

## Beverages

-Post Dinner Coffee Station.....	\$1.00pp
-Regular and/or Decaf Coffees with cream, sugar and sweetener.....	\$18.00/gal
-Assorted Hot Teas.....	\$1.00ea
-Lemonade.....	\$16.00/gal
-Iced Tea with Lemon, Sugar and Sweetener.....	\$18.00/gal
-Non Alcoholic Fruit Punch.....	\$17.00/gal
-Hot Chocolate.....	\$18.00/gal
-Hot Apple Cider (seasonal).....	\$19.00/gal
-Chilled Juices (O.J., Apple, Tomato, Grapefruit, etc.).....	\$12.00/carafe
-Canned Soft Drinks (Coke, Diet Coke, Sprite).....	\$2.00/can
-Bottled Waters (Spring Water).....	\$2.00/btl
-Sparkling Grape Juice.....	\$12.00/btl
-Sherbet Punch.....	\$24.00/gal

### Chocolate Fountain

Your choice of White or Dark  
Chocolate accompanied by assorted  
Fruits, Pretzels, Rice Crispy Treats,  
and Marshmallows  
\$4.00pp

### Sunday Bar

Chocolate & Vanilla Ice Cream,  
Maraschino Cherries, Chopped Nuts,  
Whipped Cream, Hot Fudge, Sliced  
Banana's and Crushed Strawberries  
(low fat Frozen Yogurt optional)  
\$5.50pp

### Cookie Madness

Assorted Bakery Cookies to include  
Chocolate Chip, Sugar, Peanut  
Butter, and Oatmeal served with  
Regular and Decaf Coffees & 2% Milk  
\$5.50pp

*\* Listed snacks, specialty items & beverages are only suggested options; 19% service charge  
& 9% sales tax applicable.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Bar Service Options**

*The Fort Harrison State Park Inn & Garrison Conference Center possesses a three-way liquor permit providing us the ability to offer a full spectrum of beers, wines and spirits. We provide an array of different bar arrangements to suit any particular event. The bar services we provide are described in detail as follows:*

### **\* Cash Bar Service \***

With a cash bar arrangement, the client is required to pay a \$150.00 set-up fee for each and every cash bar requested. With cash bar arrangements, guests are expected to pay for each and every drink they request at their own expense. Client assumes no other costs with exception to set-up fee(s) and applicable taxes.

### **\* Host Beer, Wine and Soft Drink Package \***

Host beer, wine and soft drink packages are hourly arrangements offering a selection of bottled beers, wines and soft drinks to your guests at an hourly fixed rate No set-up fee is required with any host package arrangement. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

### **\* Host Beer, Wine and Spirits Package \***

Host beer, wine and spirits packages are hourly arrangements offering a selection of bottled beers, wines, soft drinks and spirits to your guests at an hourly fixed rate No set-up fee is required with any host package arrangement. Client has three tiers of arrangements: house brands, call brands, and premium brands. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

### **\* Host Beer, Wine and Soft Drink Package with Cash for Cocktails \***

Same arrangement as a Host Beer, Wine and Soft Drink Package with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. No set-up fee is required with this particular arrangement. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Bar Service Options Continued**

### **\* A-La-Cart Bar Package \***

With this arrangement a client purchases a particular amount of beers (by the case or keg), wines (by the bottle) and soft drinks (by the can or 2ltr). Please note that the client assumes responsibility with amounts purchased; We assume no responsibility should you fall short or over-order on product (and purchased product may not leave the premises). A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

### **\* A-La-Cart Bar Package with Cash for Cocktails \***

Same arrangement as an a-la-cart bar package with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

### **\* Run-A-Tab Bar Arrangement \***

With this particular bar arrangement, a running tab is accumulated during the entire event and the client is charged according to our cash bar pricing. A \$75.00 set-up fee is applicable with each and every bar set-up requested for run-a-tab bar arrangements. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.

### **\* Cash Bar with Drink Tickets \***

With this particular arrangement, the client hands out drink tickets to each guest at his/her discretion. The client is charged for each and every drink purchased with the drink tickets dispensed. A client with no drink ticket will be required to pay cash at his/her expense. A \$75.00 set-up fee is applicable with each and every bar set-up requested. All charges are applied to client's master account and are subject to a 19% service charge and 9% sales tax.



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Cash Bar Pricing**

- Domestic Beers \$3.50ea
- Premium Beers \$3.25ea
- Import Beers \$4.25ea
- Wine by the Glass \$4.00ea
- Mixed Drinks \$5.25ea
- Cocktails \$6.00ea
- Soft Drinks \$2.00ea
- Bottled Water \$2.00ea
- Cordials at Market Price
- Cognacs at Market Price

## **Host Beer, Wine and Soft Drink Package**

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's Light, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite and Bottled Water

1 Hour.....	\$14.00pp
2 Hour.....	\$15.00pp
3 Hour.....	\$16.00pp
4 Hour.....	\$17.00pp
5 Hour.....	\$18.00pp

*\* 19% service charge & 9% sales tax applicable on all Bar menu options.*

*\* All package bar arrangements may not exceed a five hour time limit.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Host Beer, Wine and Spirits Package**

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's Light, bottled Heineken, bottled Corona, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite, bottled Water and Selected Spirits:

	<b><u>House Brands</u></b>	<b><u>Call Brands</u></b>	<b><u>Premium Brands</u></b>
Vodka	Smirnoff	Absolut	Ketel One
Gin	Gordon's	Beefeaters	Tanqueray
Rum	Ronrico	Bacardi	Bacardi
Bourbon	Early Times	Old Charter 10yr	Jack Daniels
Canadian	Canadian Mist	Canadian Club	Crown Royal
Scotch	Cluny	Famous Grouse	Dewars
Tequila	Tortilla Gold	Cuervo Gold	Cuervo 1800
Amaretto	Dekuyper	Dekuyper	Dekuyper
Schnapps	Dekuyper	Dekuyper	Dekuyper

### **House Pricing**

1Hr.....	\$16.00pp
2Hr.....	\$18.00pp
3Hr.....	\$20.00pp
4Hr.....	\$22.00pp
5Hr.....	\$24.00pp

### **Call Pricing**

1Hr.....	\$19.00pp
2Hr.....	\$23.00pp
3Hr.....	\$27.00pp
4Hr.....	\$31.00pp
5Hr.....	\$35.00pp

### **Premium Pricing**

1Hr.....	\$22.00pp
2Hr.....	\$27.00pp
3Hr.....	\$32.00pp
4Hr.....	\$37.00pp
5Hr.....	\$42.00pp

*\* 19% service charge & 9% sales tax applicable on all Bar menu options.*

*\* All package bar arrangements may not exceed a five hour time limit.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **A-La-Cart Pricing**

### **Keg & Case Beer**

(All Kegs ordered for a function will be charged to the organization)

#### **Domestic**

Keg..... \$275.00ea  
Case (24ct).. \$ 84.00ea

#### **Premium**

Keg.....\$320.00ea  
Case (24ct)..\$ 90.00ea

**Domestic Keg & Case Options: Budweiser, Bud Light, Miller Lite, Coor's Light**  
**Premium Keg Options: Samuel Adams, Michelob, Michelob Light, Honey Brown**

### **Imported**

Keg.....\$350.00ea  
Case (24ct).. \$102.00ea

**Imported Keg Options: Heineken, New Castle, Bass Ale, Corona**

Keg usage = approximately 160 (12 oz. Serving)

### **House Wines**

All house wines (Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel)  
Priced at \$19.00/btl

*\* 19% service charge and 9% sales tax applicable on all Bar menu options.*  
*\* Prices cannot be guaranteed for booking more than six months in advance.*





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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## **Champagnes and Sparkling Wine** **(By the bottle only)**

### **Champagnes**

Stanford Brut Woodbridge, California .....	\$22.00
Martini and Rossi Asti Spumante, Italy.....	\$30.00
Korbel Extra Dry Sonoma, California.....	\$35.00
Dom Perignon, France .....	\$200.00

### **White Wines**

Chateau St. Jean Chardonnay Sonoma, California.....	\$30.00
Kendall Jackson Chardonnay Vintners, California.....	\$31.00
Dr. Loosen Riesling Qba, Germany .....	\$24.00
Kim Crawford Sauvignon Blanc, New Zealand .....	\$23.00

### **Red Wines**

Deakin Estate Shiraz, Australia.....	\$21.00
Red Rock Merlot, California.....	\$27.00
Louis Martini Cabernet Sauvignon Sonoma .....	\$33.00
Cline Cellars Red Zinfandel Carneros / Sonoma .....	\$33.00
Willakenzie Pinot Noir, Oregon .....	\$30.00

**Not all wine, and champagnes stocked in house but are available upon request with one week advance notice**

- *19% service charge on HOST Bars & 9% sales tax applicable on all Bar menu options.*
  - *Prices cannot be guaranteed for booking more than six months in advance.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## Rentals

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### Audio / Visual

-LCD Projector.....	\$175.00/day
-TV/VCR or TV/DVD Player.....	\$40.00/day
-Wireless Handheld Microphone.....	\$40.00/day
-Wireless Lavalier Microphone.....	\$40.00/day
-Standard Overhead Projector.....	\$40.00/day

### Miscellaneous

-Flip Chart with Paper & Markers.....	\$45.00/day
-Chair Covers (white spandex).....	\$3.00ea
-Chair Cover Tie Sashes.....	\$1.50ea
-Portable Stage (4' x 8' Sections / 6 Total).....	\$100.00/day
-White Resin Folding Chairs (padded).....	\$4.00ea
-White Samsonite Chairs.....	\$3.00ea
-Natural Wood Folding Chairs.....	\$2.00ea
-Cake Plates & Forks.....	\$0.50pp
-Colored Napkins.....	\$1.25ea
-8ft Vendor Tables with Linen & Skirt.....	\$20.00ea
-20' x 80' Frame Tent with White Pole Drape.....	\$1,280.00ea

*\* Specialty linens, wedding props, and other rental needs are available, please inquire within; service charge & sales tax applicable on all rented items.*



# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

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**Directions to Fort Harrison State Park Inn Campus**  
**5830 N. Post Road**  
**Indianapolis, Indiana 46216**  
**317-638-6000**

**From I-465, any direction:**

- 1) Take I-465 towards the East side of Indianapolis**
- 2) Take the 56<sup>th</sup> Street Exit, EAST (Exit 40\*)**
- 3) Head East on 56<sup>th</sup> St.**
  - **Turn LEFT (East) onto 56<sup>th</sup> Street if you are coming from the North**
  - **Turn RIGHT (East) onto 56<sup>th</sup> Street if you are coming from the South**
- 4) Continue East on 56<sup>th</sup> St. approximately 1 mile to Post Road**
- 5) Turn LEFT (North) onto Post Road**
  - **There is a CVS store on the corner of 56<sup>th</sup> St and Post Road**
- 6) Follow Post Road North, after 1<sup>st</sup> stop sign main lodge will be located on your left; Continue North on Post Road and come to "T" at 59<sup>th</sup> St, turn right (East) and entrance to Garrison Conference Center will be on your left**

*\* Pendleton Pike (Exit 42) is an alternate exit in case of construction or accident.*

## **Fort Harrison State Park Inn Main Lodge**

**Will be 2 blocks north of 56<sup>th</sup> Street on Post Road on the west (left) side of the street.**  
**Address: 5830 N. Post Road Phone: 317-638-6000**

## **The Garrison Conference Center & Golf Resort**

**Continue NORTH on Post Road past the Main Lodge until Post Road ends at 59<sup>th</sup> Street.**  
**Turn RIGHT (east) onto 59<sup>th</sup> Street**  
**Address: 6002 N. Post Road Phone: 317-638-6000**

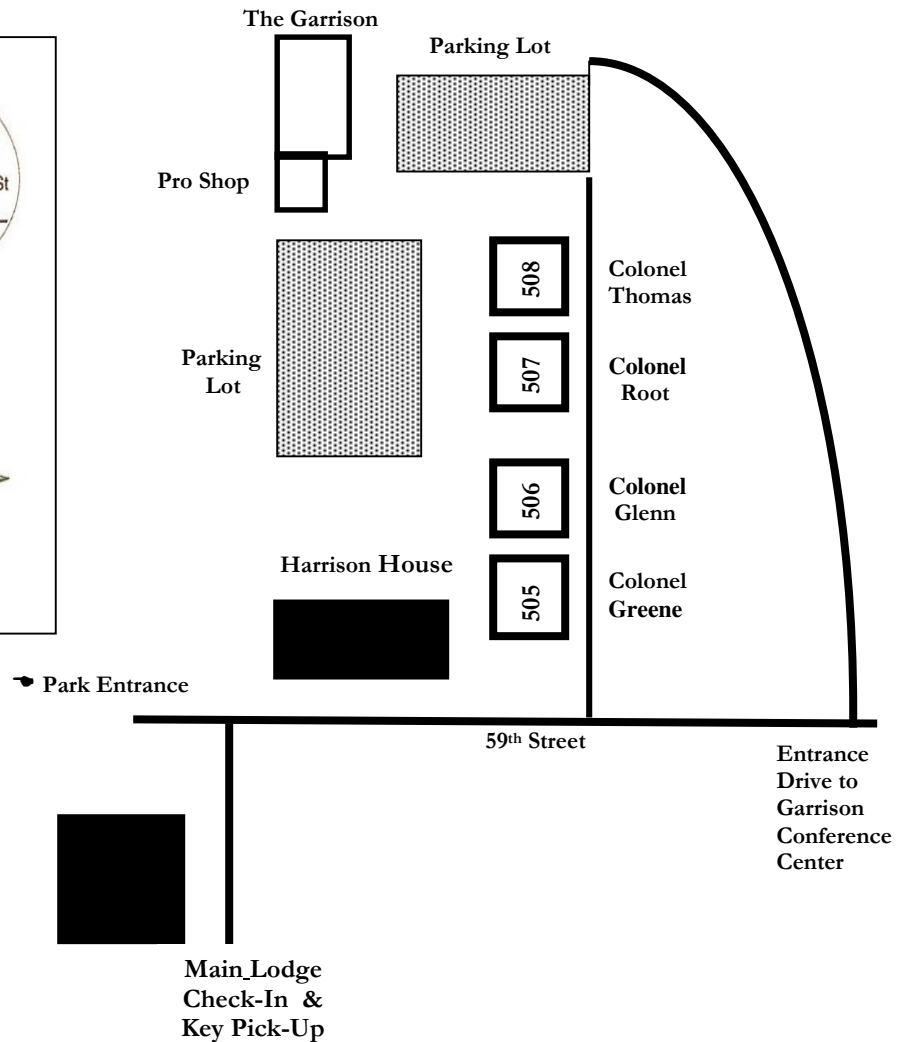
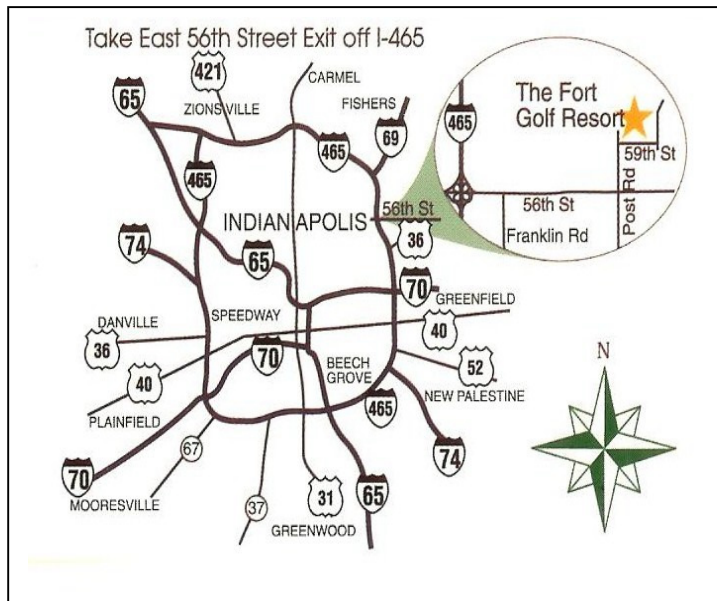


# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

**MAIN LODGE:** 5830 N. POST RD., INDIANAPOLIS, IN 46216

**FRONT DESK & CHECK-IN:** phone (317) 638-6000

The Garrison Restaurant & Conference Center \* The Fort Golf Course  
Harrison House \* Officers Homes





# FORT HARRISON STATE PARK INN & GARRISON CONFERENCE CENTER

## LODGING

Our campus consists of "The Harrison House" with (7) overnight rooms, "The Main Lodge" with (28) elegantly furnished rooms and suites and (4) fully furnished homes that were former Officer's homes.

The Harrison House includes (2) Sergeant's Rooms, (4) Major's Suites and the Master Suite, a common area gathering room, kitchenette, dining area, and three enclosed sun porches. All rooms in the Harrison House offer: free local and toll free calls, refrigerator, coffeemaker, and an iron with ironing board.

The Main Lodge with (28) elegantly furnished rooms and suites features: Free local and toll free calls, coffeemakers, and an iron with ironing board.

- All rooms include cable television, high-speed internet access, daily housekeeping services and hair dryers.
- Rates apply to room accommodation, regardless of number of people.
- Check-in time is 4pm and checkout time is 12 noon.
- Rollaway beds are \$10.00 additional per night and cribs are \$5.00 additional per night. Please reserve in advance. Not available for Sergeant's Rooms.
- Deposit of first night room rate is required to confirm your reservation. Deposit will be refunded if cancellation is received up to four (4) days prior to the arrival date.
- Pets, we regret, are not permitted in The Inn. We will be happy to recommend local kennels.

- Off peak rate: November 1<sup>st</sup> through April 30<sup>th</sup> (excluding Friday and Saturday nights). Premium rates are in effect for the following weekends: Memorial Day Weekend (Friday, Saturday & Sunday), 4<sup>th</sup> of July Fireworks Weekend (Friday & Saturday), Labor Day Weekend (Friday, Saturday & Sunday), Thanksgiving weekend (Thursday, Friday, Saturday) and during selected events.

- Hiking trails, picnic areas, fishing, horse trails (March thru October) and an Interpretive Center featuring the natural and cultural history of Ft. Harrison State Park
- 18-hole championship golf course including fully stocked pro shop, practice facilities and driving range.
- The Garrison Restaurant for lunch Monday-Saturday 11am – 2pm, dinner Friday & Saturday 5pm – 8:30pm & Sunday Brunch 11am – 2:30pm.

- Banquet & conference facilities.
- All rooms subject to sales and room taxes.

## HARRISON HOUSE

**Sergeant's Room 1D** Double bed  
Off Peak Rate \$62.00 Peak Rate \$73.00

**Major's Room** Sitting Room & bedroom with Queen bed  
Off Peak Rate \$72.00 Peak Rate \$93.00

**Master Suite** Private sun porch, kitchenette, living room with Queen sofa sleeper and bedroom with King bed Off Peak Rate \$132.00 Peak Rate \$164.00

## OFFICER'S HOME

Three (3) bedrooms with Queen bed in each, 2 1/2 baths, (2) private sun porches each with Queen sofa sleepers, full kitchen, living room, dining room and breakfast nook

Off Peak Rate \$204.00 Peak Rate \$236.00

## MAIN LODGE

Room with King bed  
Off Peak Rate \$72.00 Peak Rate \$93.00

Room with King bed & ADA accessible shower  
Off Peak Rate \$72.00 Peak Rate \$93.00

Suite with King bed & sofa sleeper  
Off Peak Rate \$92.00 Peak Rate \$113.00

Room with Queen bed, sofa sleeper & ADA accessible shower  
Off Peak Rate \$82.00 Peak Rate \$103.00

Suite with Queen bed & sofa sleeper  
Off Peak Rate \$82.00 Peak Rate \$103.00

Room with (2) Queen beds  
Off Peak Rate \$92.00 Peak Rate \$113.00

Room with (2) Queen beds & Jacuzzi  
Off Peak Rate \$142.00 Peak Rate \$173.00

Honeymoon suite with Queen bed & Jacuzzi  
Off Peak Rate \$132.00 Peak Rate \$163.00

Deluxe suite with King bed, Jacuzzi, and porch with sofa sleeper  
Off Peak Rate \$142.00 Peak Rate \$173.00

- Above rates do not include premium rates.